

DISTRIBUTORS!

HACCP can do more for you than just satisfy FDA regulations.

Using a science-based HACCP approach to seafood distribution can guarantee customer satisfaction, ensure consistent quality, and decrease your liability.

Dealing with numerous suppliers? We can help you develop quality specifications to ensure consistency.

We can help your suppliers operate under a HACCP quality program by facilitating their transition to a HACCP-based quality system through training, consultation and inspection services.

The USDC Seafood Inspection Program can:

- Inspect product to ensure it meets your quality specifications and FDA regulations, too
- Help you write and implement a HACCP plan
- Offer HACCP training
- Inspect product at your distribution center, your supplier or port of entry



"National account business, retail account business, the military and school lunch programs have developed a deep confidence in the voluntary inspection program and its marks."

Fishery Products International

Increase consumer confidence in seafood!

800-422-2750

DISTRIBUTORS

We have over 40
years experience in
seafood inspection
and have offered
HACCP
services since 1992.



Our expert staff
has trained
over 4,000 people in
HACCP in the US and
in 21 countries.

We have thousands
of satisfied customers,
BUT
there's always room
for a few more!

Our training is
available
in three languages:

English
Spanish
French



For more information contact:

SEAFOOD INSPECTION PROGRAM
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WESTERN INSPECTION OFFICE
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or Call 800-422-2750

Visit Our Web Site:
seafood.nmfs.gov

Exceed your
customers'
expectations!

Use HACCP to
create an **advantage**.

*"For seafood, quality can't
be added, but it can be
easily forever lost."*

Anonymous